

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (currently amended): ~~Bacterial~~ A bacterial composition for the degradation of organic fats, ~~characterised in that it comprises principally the bacterial [[strain]] strains~~ Klebsiella oxytoca, Serratia odorifera, and Aeromonas hydrophyla.

2. (cancelled).

3. (currently amended): ~~Composition~~ The composition according to claim ~~[[2]]~~1, ~~characterised in that it is composed of:~~ wherein

the bacterial composition comprises 60% to 90%, preferably about 80% by weight of bacteria of the strain Klebsiella oxytoca,

5% to 20%, preferably about 10% by weight of the bacteria of the strain Serratia odorifera, and

5% to 20%, preferably about 10% by weight of the bacteria of the strain Aeromonas hydrophyla, the total of the three strains being equal to 100%.

4. (currently amended): ~~Use of a bacterial composition according to claim 1 for~~ A method for the treatment or pre-treatment of effluent rich in organic fats, ~~particularly effluent~~

~~from the food or agro-food industry comprising adding the~~
bacterial composition according to claim 1 to said effluent.

5. (currently amended): ~~Process~~ A process for the pre-treatment of effluent rich in organic fats, ~~particularly effluent from the food or agro-food industry, characterised in that it consists of~~ comprising directly pre-treating ~~directly~~ said effluent containing said fats as ~~[[it]]~~ said effluent leaves the place of its production and ~~in that it consists of accomplishing~~ comprises the following stages:

- supplying a homogenisation and/or processing vessel (1) with effluent to be pre-treated, as ~~[[it]]~~ said effluent is produced and activating a recirculation circuit (2) between the vessel and a biological reactor (3) so as to obtain in said biological reactor (3) a dilution rate of the fats inversely proportional to the fat concentration initially present in the effluent to be pre-treated and situated between 0.400 h^{-1} and 1.500 h^{-1} for a fat concentration contained in said effluent to be pre-treated entering the homogenisation and/or processing vessel (1) of 1 g/l ,

- degrading said fats in said biological reactor (3) using a bacterial composition according to claim 1, and

- discharging the pre-treated effluent, now containing practically no fats, to a final treatment unit ~~such as a purification plant.~~

6. (currently amended): ~~Process~~ The process according to claim 5, ~~characterised in that~~ wherein the dilution rate obtained in the biological reactor (3) is inversely proportional to the fat concentration initially present in the effluent to be pre-treated and ~~preferably~~ situated between 0.528 h^{-1} and 1.056 h^{-1} for a fat concentration contained in said effluent to be pre-treated entering the homogenisation and/or processing vessel (1) of 1 g/l.

7. (currently amended): ~~Process~~ The process according to claim 5, ~~characterised in that~~ wherein the fat concentration of the effluent to be pre-treated entering the homogenisation and/or processing vessel (1) is less than 40 g/l, ~~and preferably situated between 0.5 g/l and 10 g/l.~~

8. (currently amended): ~~Process~~ The process according to claim 5, ~~characterised in that~~ wherein the arrival in the homogenisation and/or processing vessel (1) of the recirculation water discharged by the recirculation circuit (2) is effected from above by a spraying device (4).

9. (currently amended): ~~Process~~ The process according to claim 5, ~~characterised in that~~ wherein the pre-treated effluent is discharged using a decanter (5) on the upper part of which a floating pump (6) is provided for the elimination of surface floating sludge that cannot be decanted.

10. (currently amended): ~~Process~~ The process according to claim 9, ~~characterised in that~~ wherein the surface floating

sludge that cannot be decanted is reinjected into, or upstream of the homogenisation and/or processing vessel (1).

11. (cancelled).